LISTING OF CLAIMS

This listing of claims replaces all prior versions and listings of claims in the application.

1. (Currently Amended) A smoke- and water-vapor-permeable food casing impregnated with liquid smoke on the food-facing side, wherein the casing is single-layered or multilayered, wherein the layer or at least one layer is made up of a mixture consisting essentially of a) at least one aliphatic polyamide and/or aliphatic copolyamide, b) at least one thermoplastic other polymer or copolymer, wherein the thermoplastic other polymer or copolymer is hydrophilic and has a solubility of at least 20 g/L in water at 80°C, c) at least one organic or inorganic filler, and d) at least one additive selected from a dye or a color pigment, wherein said mixture has a total weight, and wherein said at least one layer constitutes an internal layer of said multilayered casing.

2. (Previously Presented) The food casing of claim 1, wherein said food casing is tubular.

3. (Cancelled)

4. (Previously Presented) The food casing as claimed in claim 1, wherein the polyamide or copolyamide a) is polycaprolactam (nylon 6), polyhexamethyleneadipamide (nylon 6,6), or polyblend or random copolyamide of nylon 6 and nylon 66 (nylon 6/6,6), nylon 11, nylon 12, polytetramethyleneadipamide (nylon 4,6), nylon 6,10, a copolyamide of ε-caprolactam and ω-laurolactam (nylon 6,12), a copolyamide of nylon 6 or a nylon 12 (nylon 6/12).

5. (Previously Presented) The food casing as claimed in claim 1, wherein the polyamide or copolyamide a) forms therein a coherent phase.

6. (Previously Presented) The food casing as claimed in claim 1, wherein component a) is present in a fraction of 40 to 90% by weight, based on the total weight of the mixture.

7. (Cancelled)

8. (Previously Presented) The food casing as claimed in claim 1, wherein component b) is a water-soluble organic polymer, wherein said water-soluble organic polymer is one which swells under action of water or water vapor.

9. (Previously Presented) The food casing as claimed in claim 1, wherein component b) is present in a fraction of 10 to 60 % by weight, based on the total weight of the mixture.

10. (Cancelled)

11. (Previously Presented) The food casing as claimed in claim 1, wherein the inorganic filler comprises quartz powder, titanium dioxide, talcum, mica and other aluminosilicates, glass staple fibers and other mineral fibers and/or glass microspheres.

12. (Previously Presented) The food casing as claimed in claim 1, wherein the organic filler is a polysaccharide.

13. (Previously Presented) The food casing as claimed in claim 1, wherein component c) is present in a fraction greater than zero but not greater than 40 % by weight, based on the total weight of the mixture.

14. (Currently Amended) The food casing as claimed in claim 1, having a water vapor ~~permeability~~ transmission rate (~~WVP~~WVTR), wherein said ~~WVP~~ WVTR, determined as specified in DIN 53 122, with air impinging the casing on a single side at 23°C and at a relative humidity of 85%, is ~~at least 30~~ 80 to 500 g/m^{2}d.

15. (Previously Presented) The food casing as claimed in claim 1, wherein said food casing is multilayered.

16. (Previously Presented) The food casing as claimed in claim 1, wherein said food casing is biaxially stretched and heat set.

17. (Previously Presented) The food casing as claimed in claim 1, wherein the liquid smoke is an acidic liquid smoke.

18. (Previously Presented) The food casing as claimed in claim 1, wherein said food casing is in shirred form.

19. (Previously Presented) A method for producing a smoked food in a water-vapor- and smoke-permeable tubular casing having the steps

-- providing a ready-to-stuff tubular casing based on polyamide,

-- stuffing the casing with a food,

-- closing the casing and

-- storing the stuffed casing,

which comprises the polyamide-based casing being a casing as claimed in claim 1.

20. (Previously Presented) The food casing as claimed in claim 1, wherein the food casing contains a smoked sausage product or smoked cheese.

21. (Previously Presented) The food casing as claimed in claim 2, wherein said food casing is seamless.

22. (Previously Presented) The food casing as claimed in claim 12, wherein the polysaccharide is starch, cellulose, exo-polysaccharides, a polysaccharide derivative, crosslinked starch, starch ester, cellulose ester, cellulose ether, or carboxyalkylcellulose ether.

23. (Previously Presented) The method of claim 19 wherein the food is sausage emulsion or raw sausage emulsion.

24. (New) A smoke- and water-vapor-permeable food casing impregnated with liquid smoke on the food-facing side, wherein the casing is single-layered or multilayered, wherein the layer or at least one layer is made up of a mixture consisting essentially of a) at least one aliphatic polyamide and/or aliphatic copolyamide, b) at least one thermoplastic other polymer or copolymer, wherein the thermoplastic other polymer or copolymer is hydrophilic and has a solubility of at least 20 g/L in water at 80°C, c) at least one organic or inorganic filler, and d) at least one additive selected from a dye or a color pigment, wherein said mixture has a total weight, and wherein said casing is multilayered the at least one layer constitutes an internal layer, further having a water vapor transmission rate (WVTR), wherein said WVTR, determined as specified in DIN 53 122, with air impinging the casing on a single side at 23°C and at a relative humidity of 85%, is 80 to 500 g/m^{2}d.